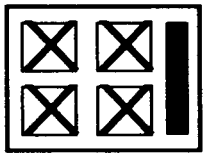
9/91
AKG 30/35

Amana®

Gas Glass Cooktop
Use & Care Manual



Models:
AKG30E
and
AKG35E

Please Read Before Operating Cooktop

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For future reference, record basic cooktop information found on product serial plate and retain a copy of your sales receipt for proof of purchase. The product serial plate is located on the bottom of the cooktop unit.

Model No. _____

Mfg. No. _____

Serial No. _____

Date Installed _____

Selling Dealer _____

Retain these numbers and your sales receipt for proof of purchase should warranty questions arise. Your sales receipt is required if warranty service is needed. Complete the registration card which is included with the packet that comes with the cooktop. This must be filled out and returned to Amana Refrigeration, Inc.

To insure safety for yourself and your home, please read this Use & Care Manual carefully. Keep it handy for quick, easy reference.

Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the ⚠ symbol or the word safety.

HELPFUL HINT:

Before installing your cooktop, record the information from the product serial plate (located on the bottom of the cooktop unit) above for future reference. Keep your use and care manual in a handy place.

Save these instructions!

Installer must leave this instruction booklet with the consumer - the consumer should retain this booklet for future reference.

IMPORTANT INSTRUCTIONS FOR SAFETY

As with all appliances, there are certain rules to follow for safe operation. Make sure everyone who operates this cooktop is familiar with this product's operation and with these precautions.

⚠CAUTION: TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE FOLLOW THESE INSTRUCTIONS

⚠ CAUTION:
To Avoid the Risk of Personal Injury:
Do not store items of interest to children in cabinets above your cooktop — children climbing on the cooktop to reach items can be seriously injured.

⚠ CAUTION:
Do Not Cook on Broken Cooktop — If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Know where your main gas shut off valve is located.

⚠ WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

THE MAXIMUM GAS SUPPLY PRESSURE FOR THESE MODELS MUST NOT EXCEED 14-INCHES W.C.P.

SAVE THESE INSTRUCTIONS

1. For your safety, burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
2. The appliance must not be used for space heating.
3. Gas supply pressure 7 inch wcp for Natural gas. Max. 14 and 11 inches wcp for LP gases. The appliance pressure regulator is set at 5 inches wcp for Natural gas or can be converted to 10 inches wcp for LP gases. See Installation Instructions for further details.
4. Do Not Use Oven Cleaners — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the cooktop.

SURFACE COOKING UNITS:

1. Use Proper Pan Size — Select utensils large enough to properly contain food and avoid boilovers or spillovers. This will prevent hazardous accumulations of food (especially grease), since heavy splattering or spillovers left on a cooktop can ignite. Pan size is especially important when deep fat frying.
2. Never Leave Surface Burners Unattended at High Heat Settings — Boilovers cause smoking and greasy spillovers can ignite.
3. Glazed Cooking Utensils — Only certain types of glass, glass/ceramic, earthenware, or other glazed utensils are suitable for cooktop use. Some are not suitable and will break due to the sudden change in temperature.
4. Type of Utensils — Avoid pans that are unstable and tip easily. In choosing pans, look for easy-to-grip handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.

5. Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
6. Do not mix household cleaning products. Chemical mixtures can interact with objectionable or even hazardous results.
7. Clean cooktop with caution. To avoid steam burns — do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Grease — Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop. Wipe up spillovers immediately.

Use this appliance only for its intended purpose as described in this manual.

1. Do Not Leave Children Alone — Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
2. Wear Proper Apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
3. Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating surfaces. Do not use a towel or other bulky cloth.
4. User Servicing — Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

⚠ The electrode of the spark igniter is exposed when the top of the burner is removed. The spark igniter sparks any time a control knob is turned on and the gas from the burner is not ignited. Be careful not to push in any cooktop controls while the top of the burner is removed. Electrical shock might result.

⚠ WARNING:
This product contains or produces a chemical or chemicals which may cause serious illness or death and which are known to the State of California to cause cancer, birth defects or other reproductive harm.

⚠ CAUTION: TO AVOID THE RISK OF BURNS:

⚠ CAUTION:
DO NOT TOUCH SURFACE BURNERS, BURNER GRATES, OR AREAS NEAR BURNERS — Areas near surface burners can become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface burners or areas near burners until they have had sufficient time to cool. Among these areas are the cooktop, the grates and the surfaces facing the cooktop.

FOR YOUR SAFETY

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

COOKTOP GREASE FIRE

Never use water on a grease fire — it will only spread the flames.

Never pick up a flaming pan...instead:

1. Turn off the burner.
2. Smother the fire with a tightly fitting pan lid, baking soda or with a dry chemical or foam type extinguisher.

In case of grease fires:

NO!

YES!

CAUTION:

Due to the Nature of Cooking, Fires can Occur as a Result of Overcooking, Excessive Grease, or Component Failure. Though a Fire is Unlikely, if One Occurs Proceed as Follows:

SURFACE BURNER FIRES

1. **DO NOT** turn on an overhead vent hood. The flames could be drawn into the vent where more damage could result.
2. Smother the fire with a non-flammable lid or baking soda, or use a Class "ABC" or "BC" extinguisher. Not water. Not salt. Not flour.
3. As soon as it is safe to do so, turn the surface burner controls to "OFF."

OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.

If there is any damage to components, call your repair service before using the cooktop again.

Remember, excessive grease is always a fire hazard.

FOR SAFETY'S SAKE

- Do not put plastic items on warm cooking areas. They will melt and stick.
- Do not slide rough metal objects across cooktop surface. Scratching or metal marking can result.
- Do not use sponges or dishcloths to clean cooktop. They may leave a film of soil-laden detergent water on heating area. If that should happen, ASAP™ Cleaner-Conditioner should remove the stain.
- Do not leave fat heating unless you remain nearby. Fats can ignite if overheated by spilling onto hot surfaces.
- Do not "flame" foods under vent hood with fan on. If operating, the fan could spread the flame.
- Do not heat unopened food containers. Pressure buildup can cause container to burst and result in possible injury.
- Do not allow pots to boil dry on high settings as this can damage the cookware.

INSTALLATION INFORMATION

The cooktop can be installed with the control panel to the right or the left side, it may also be installed in either an island or peninsula. For detailed instructions on the reversible installation option, refer to the installation instructions included with the cooktop.

You can install an optional vent hood ventilation system above your cooktop. Consult your Amana dealer for more information about Amana vent hoods. Remember, it is important to clean a vent hood frequently to prevent the risk of fire.

WARNING:

To Avoid the Risk of Electrical Shock:
Do Not Install Cooktop if Cooking Surface is Broken.

TO INSTALL COOKTOP:

WARNING:

To Avoid the Risk of Electrical Shock, Personal Injury or Death:
Your cooktop must be properly grounded and installed by a qualified installer. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electric Code.

WARNING:

Improper installation, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

A gas pressure regulator is supplied and *must be installed* when appliance is connected to gas supply.

IN CANADA

THE INSTALLATION OF THESE APPLIANCES IS TO BE IN ACCORDANCE WITH CAN1-B.149.1 OR B149.2 — INSTALLATION CODE FOR GAS-BURNING APPLIANCES AND EQUIPMENT — AND/OR LOCAL CODES.

ALL ELECTRICAL CONNECTIONS ARE TO BE MADE IN ACCORDANCE WITH CSA C22.1-CANADIAN ELECTRICAL CODE PART 1 AND/OR LOCAL CODES.

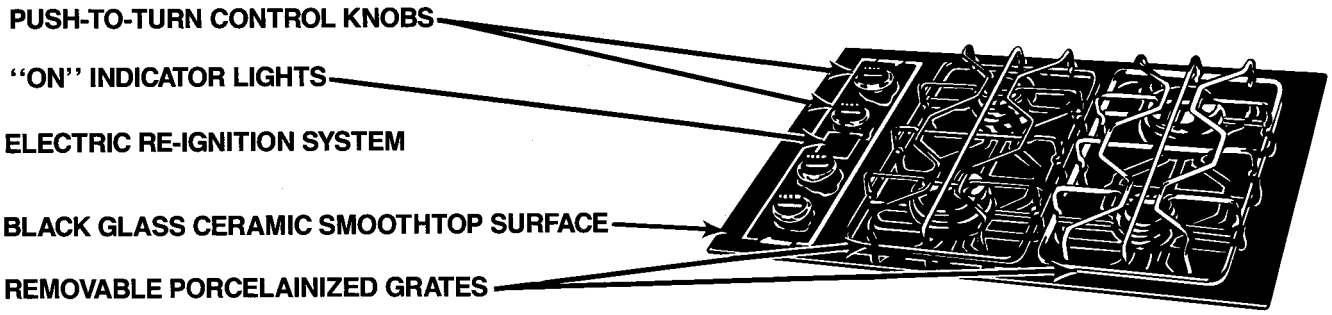
WHEN INSTALLED IN MOBILE HOUSING THE INSTALLATION IS TO BE IN ACCORDANCE WITH CSA STANDARD Z240.4 — GAS EQUIPPED MOBILE HOUSING.

ALL ELECTRICAL CONNECTIONS ARE TO BE MADE IN ACCORDANCE WITH CSA STANDARDS Z240.6.1 ELECTRICAL REQUIREMENTS FOR MOBILE HOMES.

You can be assured that your Amana cooktop has been certified by the American Gas Association as being in compliance with safety standards established by the American National Standard Institute.

It is the responsibility of the installer to see that this appliance is installed in accordance with the recommended installation procedure.

FEATURES AND CONTROLS



MODEL AKG30E SHOWN

Your new Gas Glass Cooktop blends the beauty of a glass ceramic cooktop with the responsiveness of a high performance gas cooking system. The cooktop features electric-spark re-ignition, safety type push-to-turn control knobs and individual indicator lights which tell you which burners are on. The black porcelainized grates and the control knobs are removable for easy cleaning.

COOKWARE TIPS

Using proper cookware is important in achieving optimum cooking results. Metal cookware that is medium to heavy gauge and has smooth, flat bottoms produce the most efficient cooking results. Cookware that has warped bottoms or that are not well balanced may not sit evenly on the grates creating a potential safety hazard. Avoid pans that are warped and tip easily.

WHICH POTS TO USE?

For best cooking results, efficiency and safety, use cookware which:

1. Is flat.
2. Stays flat when heated.
3. Most closely matches the size of the heating area.
4. Is well balanced.
5. Has a tight-fitting lid.
6. Is made of a material which conducts heat well.

REMEMBER:

- **Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. Aluminum foil can damage the cooktop surface.**
- **Do not use cooktop as a cutting board.**
- **Do not put plastic, paper, or cloth items on cooktop. Such items can burn or melt on contact with hot surfaces.**

CANNING AND WOK USAGE

Remember, canning is a process which generates large amounts of steam. Use care when canning to prevent burns from steam or heat. Follow the canning instructions given in any standard cookbook or supplied by the canner manufacturer.

Remember to cover containers such as water bath canners for faster heating.

When heating large quantities of water, begin with hot tap water for faster heating.

For best results in wok cooking, always cook with burner grates in their proper place. Woks with ring stands can be used as long as the ring stand sits securely and does not extend over the edge of the burner grate. Flat-bottomed woks and stir fry pans work well on the cooktop.

Many metal pans may contain aluminum which can deposit markings on the porcelain burner grates. These marks should be removed before the cooktop is used again with ASAP™ Cleaner-Conditioner and a nonabrasive plastic or nylon scouring pad. Be sure to clean the grates as soon as they have cooled and before the cooktop is used again, since these markings become harder to remove when they are repeatedly exposed to heat.

HOW TO START COOKING

NOTE:

Never cook without the burner caps and burner grates in their proper places.

Make sure bottom of cookware is clean, dry, and smooth. Center cookware over burner which most closely matches the size of the cookware.

Covering cookware can improve cooking efficiency; less fuel is needed and the kitchen stays cooler and cleaner. Also, remember that boiling temperature is fixed by altitude. Food will therefore not cook any faster when more than the amount of heat needed to maintain a gentle boil is applied. The water temperature is the same for a gentle or a vigorous boil. A vigorous boil should be used only when a recipe specifically rquires it, otherwise select a heat setting which allows for a gentle boil for more efficient cooking.

Different utensils and different amounts of foods being prepared will affect your choice of heat settings; however, experience will soon acquaint you with these characteristics.

1. **To light the burner:** Select the appropriate control knob, push the control knob down and turn it to the left (counterclockwise). The electric ignitor will spark (click). Once the burner has lit you can adjust the flame to any height as desired. Turn the control knob all the way to the left (counterclockwise) for the low setting.

   The electric re-ignition feature allows the burner to relight automatically should the flame go out.

   The control panel has indicator lights which glow red when any of the corrsponding burners are turned on.

2. Reset the control knob to adjust flame height as necessary for required changes in cooking. The flame should be just high enough to maintain the cooking speed desired. The flame should NEVER extend beyond the bottom of the pan since it is not safe.

   When using high flame, never leave the cooktop unattended. Fat is particularly hazardous since it can become hot enough to ignite.

   If a boilover develops, remove the lid or take the cookware off of the cooking area. Carefully wipe area clean. Adjust the height of the flame and replace cookware to continue.

3. When cooking is completed and entire cooktop has cooled, remove burner grates. Wash cooktop as described on pages 8-10.

   Spills such as vinegar, lemon juice, tomato juice and other acidic foods should be wiped up immediately when cool enough to handle; they may leave a light stain if left on a heated surface. Cleaning the cooktop frequently will prevent burn-on of food, stains and maintain the appearance of the cooktop.

⚠ WARNING

To Avoid the Possibility of Personal Injury, Fire, Asphyxiation, Explosion or Death:

In the event of a power failure, do not leave cooktop unattended as the automatic re-light feature does not function.

REMEMBER:

- **Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking.**
- **Do not put plastic, paper, or cloth items on cooktop. Such items can burn or melt on contact with hot surfaces.**

HOW TO CLEAN THE COOKTOP

A little regular care will keep your cooktop looking like new. Daily care will prevent stains from becoming cooked on and will avoid a major cleaning job. For best results, clean after each use.

⚠ CAUTION:
To Avoid the Risk of Personal Injury, All Switches MUST Be in the OFF Position and Cooktop Cool Before Attempting the Following:

TO SAVE ON CLEAN UP TIME:

- Before cooking, make sure bottom of cookware, burner grates, and cooking area are clean and dry.
- Eliminate boilovers and spatters by selecting correct heat settings and using cookware large enough to accommodate food and liquid.
- Use a spatter shield when shallow frying.
- Clean after each use to prevent stains and spatters from cooking on.

⚠ CAUTION:
Do not use cleaners on any hot surface. Any resulting fumes can be hazardous. Wait until cooktop has cooled before cleaning.

TO CLEAN GRATES:

To clean the two grates, remove by lifting off. The grates can be washed in the sink with a mild detergent and nonabrasive plastic scouring pad such as Tuffy® plastic mesh ball or Dobie cleaning pad. Always rinse well and dry with soft cloth before reinstalling grates.

Avoid abrasive cleansers and abrasive pads such as Scotch-Brite® scour pads that can scratch the finish. Do not use chemical oven cleansers.

Many metal pans may contain aluminum which can deposit markings on the porcelain burner grates. These marks should be removed before the cooktop is used again with ASAP™ Cleaner-Conditioner and a nonabrasive plastic or nylon scouring pad. Be sure to clean the grates as soon as they have cooled and before the cooktop is used again, since these markings become harder to remove when they are repeatedly exposed to heat.

TO CLEAN BURNER CAPS:

After the grates have been removed, lift off burner caps. Wash, rinse and dry the caps as described above for the grates. Dry completely before placing back on burner.

Burnt soil can be cleaned by soaking the burner caps in warm soapy water and a dishwashing liquid. A dishcloth or nonabrasive pad such as a Dobie Pad® and Bon Ami® can be used to rub the caps after soaking. Do not use abrasive pads such as Scotch-Brite® scour pads which can scratch these parts. If stains and burn-on still remain: Immerse the burners caps in a hot solution of 2 tablespoons of "Dip It" per quart of boiling water. Soak for 20 minutes (be sure the liquid covers the parts). Remove burner caps, cool slightly, rub as necessary then rinse thoroughly with cold water. Be sure solution is completely rinsed off both sides of the burner caps. Dry completely with a soft cloth. Be sure the burner caps are dry, as water lodged in the burner parts may cause an uneven flame, or interfere with automatic lighting.

If poor top burner ignition is experienced, it may be due to blocked ignitor slot. When cleaning the burners, pay particular attention to cleaning the small slot by the ignitor. If the ignitor slot becomes soiled or clogged, use a cotton swab or a soft cloth to clean the area. For cooked-on soil, use a toothbrush. Never use hard or sharp objects or any cleaning solutions to clean the ignitor slot. Remember, do not change the size or shape of this part, or ignition may be affected. Clean ports in the same manner as the ignitor slot. The ignitor slots and ports should remain clean as long as the burner caps are properly seated on the burners. Occasionally check burner caps to make sure they are level and cover burners completely.

TO CLEAN CONTROL KNOBS:

To remove the control knobs, pull them straight up off their shafts. Wash face of knobs by wiping with a soft cloth dampened with a mild detergent. Do not immerse knobs completely in water. Use a soft toothbrush to remove tougher soils. Do not use abrasive cleansers or scouring pads as these can cause scratching. Rinse and dry thoroughly before replacing the knobs. For greasy spatters, use a grease-dissovling cleaner such as Dawn® Dishwashing Detergent.

TO CLEAN GLASS CERAMIC SURFACE:

Use only ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner to clean the glass ceramic surface of the cooktop. Do not use other cleaners or any abrasive materials.

1. Apply **small** amount of cleaner to surface and clean gently with a damp, clean paper towel.
2. Wipe off this application with another clean, damp paper towel and wipe dry.

HELPFUL HINT:

Use only paper towels when cleaning the cooktop — sponges or dishclothes can leave a film of soil-laden detergent water on the glass ceramic surface which can dull or discolor the cooktop when heated.

If surface becomes dull, hazy or heavily soiled: Use ASAP™ Cleaner-Conditioner to help prevent or remove such discolorations.

Generally, wipe up food spills and spatters as soon as possible being careful to avoid touching hot areas.

HELPFUL HINT:

Wipe up spillovers that contain sugar immediately (while cooking surface is still warm) with dry wadded paper towels. If sugar or sugar syrup are allowed to burn on, they may pit the surface of the glass ceramic.

HOW TO DEAL WITH BURNED-ON OR DRIED-ON SPOTS:

1. Make sure the area to be cleaned is cooled.
2. Remove excess soil with a single edge razor blade or Gillette Widget® (see illustration).

Hold blade so entire edge is at a 30° angle.

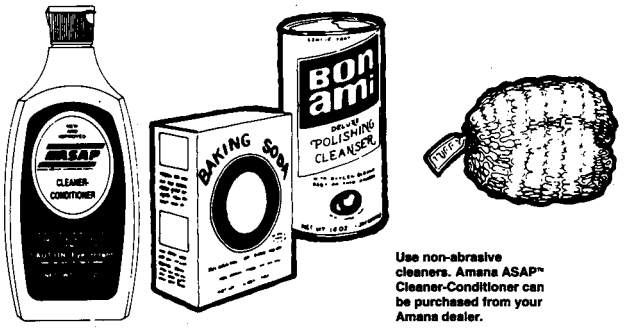
3. Clean off remainder of the burn-on with ASAP™ Cleaner-Conditioner and a nonabrasive plastic scouring pad.

   If metal marking should occur on glass ceramic surface, remove before using cooktop again.

CLEANING HINTS:

- If a damp paper towel is used to remove spillovers from a warm cooking area, be careful to avoid steam burns.
- Never mix household cleaning products! Chemical mixtures may interact with objectionable or even hazardous results.
- Make sure diamond rings do not come in contact with the glass ceramic surface when cleaning or cooking. They can scratch the surface.

CLEANING MATERIALS:



Use non-abrasive cleaners. Amana ASAP™ Cleaner-Conditioner can be purchased from your Amana dealer.

Do use

ASAP™ Cleaner-Conditioner should be used regularly to clean and protect the cooking surface. If you should run out, you may temporarily use one of the following: Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda. Also use non-abrasive plastic and nylon pads when cleaning. Some examples are Dobie® scouring pad, Scruffy® scouring brush and Tuffy® plastic mesh ball. The Gillette Widget® (a disposable scraper) and the O-CEL-O® Scrub (a yellow oval scrubbing pad) can be used in conjunction with the Amana ASAP™ Cleaner-Conditioner to remove burned-on spots.

Do not use

Some cleaning materials recommended by manufacturers for general use on "glass" may contain ingredients which can damage the cooktop. Use only the type of materials recommended above.

1. Avoid plastic, nylon and cloth pads which contain abrasive particles such as Rescue® brand scouring pads, Scotch-Brite® brand scouring pads, Golden Fleece® pot cleaner and scour cloths — these can scratch.
2. Avoid metal pads such as Chore Boy® pot cleaners, Kurly Kate® pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can etch the glass ceramic cooktop surface and are caustic.
3. Avoid abrasive, heavy-duty cleansing powders such as: Ajax cleanser, Comet cleanser — these can scratch, depending on their abrasiveness and the cleaning pressure applied in use.
4. Avoid cleaners which contain ammonia or chlorine bleach, these can be harmful to the cooktop surface. (Do not use the SOFT SCRUB® formula which contains bleach.) Do not use Delete or Amana® Stain Remover on cooktop surface. Do not use chemical oven cleaners. Do not use rust-stain removers containing hydrofluoric acid.

REMEMBER:

Do not use harsh abrasives, chemicals or any of the commercial chemical-type oven cleaners on or around the cooktop.

In the unlikely event the cooktop breaks do not use any part of it. Call your authorized servicer immediately.

Use the following chart for further help when cleaning the glass ceramic cooktop surface.

Chart for Special Glass Ceramic Cooktop Cleaning

Problem	Cause	To Prevent	To Remove
Brown streaks and **specks**	• Cleaning with a sponge or dishcloth that has been used for other kitchen cleaning tasks and may contain soil-laden detergent water.	• Use ASAP™ Cleaner-Conditioner only with clean, damp paper towel.	• Use a light application of ASAP™ Cleaner-Conditioner with clean, damp paper towel.
Blackened burned-on spots	• Spatters or spillovers onto a hot cooking area.	• Select correct heat settings and large enough cookware to eliminate boilovers and spattering. • Whenever possible, wipe spatters and food spills as they occur. • Use a spatter shield available in houseware departments and some supermarkets.	When area has cooled: • Use ASAP™ Cleaner-Conditioner with damp paper towel to remove as much burn-on as possible. • Use recommended cleanser with non-abrasive plastic nylon pads such as: Scruffy® scouring brush, and Tuffy® plastic mesh ball. • If burn-on persists, CAREFULLY scrape with a single edge razor blade or a Gillette Widget®. Hold blade so entire length of edge is on cooktop at a 30° angle. Use a blade holder if you have one.
	• Accidental melting of a plastic film, such as a bread bag or similar items.	• Do not put plastic items on warm cooking area.	
Pitting or flaking	• Boilover of sugar syrup and adherence of sugar syrup to hot cooktop. This can cause pitting if not removed immediately.	• Select correct heat settings and cookware large enough to eliminate boilovers and spattering. • Watch sugar syrup carefully to avoid boilover.	• Turn burner off; take several paper towels and *carefully wipe hot cooktop immediately.* • Carefully scrape off remainder of burn-on with a single edge razor blade or a Gillette Widget® held at 30° angle while area is still warm. Use a blade holder if you have one.
Hard water spots	• In cooking, condensation often collects and drips from cookware covers removed during cooking. • The minerals found in the water supply and acids in foods may spill on the surface and cause a gray deposit. The layer is so thin if often seems to be in or under the cooking surface and cannot readily be felt.	• Always make sure the bottom of your cookware is dry before placing on dry cooktop surface. • Daily use of ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner applied with a clean damp paper towel will help to keep the glass ceramic surface free from hard water mineral deposits and food-causing discolorations.	• Mix a small quantity of Bon Ami® with tap water to form a thick wet paste. Apply this mixture to stained area, scrub surface vigorously. If stain is not removed, make a new paste and let it stand for thirty minutes. Then rescrub if necessary. • Or dampen a paper towel with a mixture of vinegar and water and wipe spots off. • After stain is removed, clean surface with damp paper towel and ASAP™ Cleaner Conditioner. Rinse and dry cooktop surface.
Smearing or streaking	• Use of too much cleanser or use of soiled dishcloth.	• Use small amount of cleanser for regular cleaning. • Use only paper towels to clean cooktop surface.	• Dampen paper towel with a mixture of vinegar and water and wipe cooktop to remove cleanser residue. Wipe area with another damp paper towel. Dry surface with a paper towel or lint-free cloth.

BEFORE CALLING FOR SERVICE

Make sure you have understood and followed instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not a result of defective workmanship or materials. You will be charged for a service person's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: control knobs which can be removed by pulling off the control shaft, burner grates, burner caps and burner skirts.

- Review use and care instructions.
- Check that controls are properly set.
- Check the suspected defect a second time.

Electrical Failure

- If the burners on the cooktop will not light; there may be an electrical failure. To check electrical continuity to the cooktop be certain that the cooktop power supply cord is firmly seated in the wall socket and that a household fuse or circuit breaker has not blown. If all electrical connections are all right, and no sparking occurs, call your serviceman since more than a simple electrical failure is involved. The problem would be that no sparking is occurring and the serviceman would have to correct this problem.

Amana's warranty does not cover damage to the product caused by improper connection to an electrical or gas supply. Repair will be authorized only at the owner's and/or installer's expense.

WHEN SERVICE IS REQUIRED

The dealer from whom you purchased the cooktop can give you the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model and serial numbers from the serial plate located on the bottom of the cooktop.
3. Proof of purchase (Sales receipt on request).

Repair by an unauthorized servicer that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this booklet.

Keep an accurate record of any service calls: what was done, who serviced the cooktop, and the date.

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally,

Write: **Customer Relations Department**
Amana Refrigeration, Inc.
Amana, Iowa 52204

or Dial: **(319) 622-5511**
Monday through Friday
(8 a.m.-4:30 p.m., Central Time Zone)
and ask for Customer Relations.

Please include the model and serial numbers, date of purchase, and selling dealer.

For questions concerning product usage, installation and warranty:

CONSUMER INFORMATION LINE
AMANA TOLL FREE
1-800-843-0304

Canadian Residents Call:
(319) 622-2852 Monday through Friday
(8 a.m.-4:30 p.m. Central Time Zone)

Amana™ Asure™
EXTENDED SERVICE PLAN

Amana is pleased to offer an important opportunity for long-term service protection on your new Amana appliance. The Amana Asure Extended Service Plan is specially designed to supplement the strong warranty that already accompanies your appliance, and it combines with this standard warranty to provide budget-protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana dealer has details. Or contact us:

Amana Refrigeration, Inc.
Customer Service Department
Amana, IA 52204
(319) 622-5511
Monday through Friday
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Part No. C27314-38
Printed in U.S.A.

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